

Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

Claims 1-21 are cancelled.

22. (New) A dietetic culinary base for obtaining a food preparation, said base comprising at least 75% of proteins by dry weight relative to the final dry weight of said base, lipids and carbohydrates, in a small amount, characterized in that it is in the form of cream, in that it has a neutral flavor and in that it contributes to obtaining the food preparation.

23. (New) The culinary base as claimed in claim 22, characterized in that the proteins are chosen from heat-resistant proteins or proteins rendered heat resistant.

24. (New) The culinary base as claimed in claim 23, characterized in that the heat-resistant proteins are chosen from casein, albumin and globulin from milk.

25. (New) The culinary base as claimed in claim 22, characterized in that the carbohydrates are chosen from rapidly absorbed assimilable carbohydrates, slowly absorbed assimilable carbohydrates, and fibers.

26. (New) The culinary base as claimed in claim 22, characterized in that it also comprises vitamins, trace elements and mineral salts.

27. (New) The culinary base as claimed in claim 26, characterized in that the vitamins are chosen from vitamins A, B1, B2, B5, B6, B9, B12, C, D, E, H and PP.

28. (New) The culinary base as claimed in claim 26, characterized in that the trace elements are chosen from iodine, fluorine, iron, zinc, bromine, aluminum, silicon, copper, manganese, selenium, chromium, molybdenum, phosphorus, manganese and cobalt.
29. (New) The culinary base as claimed in claim 26, characterized in that the mineral salts are chosen from calcium salts, sodium salts, potassium salts and magnesium salts, and in particular the chlorides and the carbonates.
30. (New) The culinary base as claimed in claim 22, characterized in that the carbohydrates comprise only lactose only in at most trace amounts and/or the lipids comprise cholesterol only in at most trace amounts.
31. (New) The culinary base as claimed in claim 30, characterized in that it also comprises at least one emulsifier and/or at least one stabilizer and/or at least one thickener.
32. (New) The culinary base as claimed in claim 31, characterized in that it comprises in g (unless otherwise indicated) per 100 g of cream:

Milk proteins	13
Assimilable carbohydrates	less than 1.2
Lipids	less than 0.2
Mineral salts	10% of the RDIs (Recommended Daily Intakes)

Vitamins	10% of the RDIs
Xanthan	0.2
Water	83

33. (New) The culinary base as claimed in claim 31, characterized in that it also comprises polyphosphates and/or alginates.
34. (New) A method for obtaining a food preparation, characterized by the following steps:
at least one raw or pre-cooked food is provided,
said foods are mixed with a culinary base as claimed in claim 22, and, optionally,
said foods are cooked in the presence of the culinary base.
35. (New) The method as claimed in claim 34, characterized in that said food(s) is (are) chosen from vegetables, meats, fish, fruit, and mixtures thereof.
36. (New) A food preparation which can be obtained by means of a method as claimed in claim 34.